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CLAM CHOWDER (RED LOBSTER)

Recipe By :

Serving Size : 6 Preparation Time :0:00

Categories : Chicken Sandwiches Salsa

Amount	Measure	Ingredient	—
Preparation	Method	——	——

WALDINE VAN GEFFEN

VGHC42A—

1 qt Clam juice

1 c Non-fat dry milk powder 2/3 c
Flour

1 cn Chicken broth — (14
Ounces)

2 Ribs celery — chop fine 1 tb Dry
minced onion

1 cn Clams — (10 ounces) minced
Well

1 pn Dry parsley flakes 2 Baked
potatoes — cook, Peel

Crumbled

In blender put clam juice, milk powder and flour, blending smooth. Pour into 2-1/2 qt saucepan and stir in chicken broth, stirring constantly on medium-high heat until thick and smooth. Turn heat to low. Stir in celery, onions, clams, parsley and potatoes. Keep on low heat up to an hour and season with salt and pepper. Freezes well.